Three new postdoctoral researchers have recently joined the Lila Lab (Mary Ann Lila) at North Carolina Research Campus, Kannapolis. Senior Research Associate Dr. Mary H. Grace joined the team in November, 2008. Her primary expertise is structural chemistry including NMR, and she’s engaged in discovery of novel antimalarial components from plants, as well as extracts with potent hypoglycemic effects. Research Associate Dr. Flaubert Mbeukui joined the lab in March 2009; his primary expertise is mass spectrometry, and he’s engaged both in elucidation of antimalarial compounds, and in characterization of flavonoid constituents in food crops. Senior Research Associate Gad G Yousef joined the team in June 2009, and has a half time appointment in FBNS, and half time in Horticultural Sciences. His expertise is in both natural chemical characterization (HPLC) and genomics.

David Green was named Department Extension Leader effective January 1. He will maintain his office location and Seafood Laboratory program responsibilities at the Center for Marine Sciences and Technology and will work with other department Extension faculty and staff to coordinate new program development efforts and reporting activities.


The Winter 2009 issue of NC State University Results magazine featured a 2 page spread of the North Carolina Research Campus, Dr. Mary Ann Lila, and the Plants for Human Health Institute, which represents NCSU’s presence on the Research Campus.

16-19 February, 2009, Dr. Mary Ann Lila presented an invited keynote to the International Association of Plant Biotechnology, in Napier, New Zealand. During this same trip, she also followed through to get a signed MOU between NCSU (Plants for Human Health Institute, NCRC) and Plant & Food Research Ltd, a crown research institute located in Auckland, Palmerston North, Lincoln, and Hastings, NZ, and conducted an external research review on microculture technology for Plant & Food Research in Palmerston North.

Barry Nash, Extension Associate, was a presenter at the NC Sea Grant Seafood Marketing Workshop held Feb 3-4 in Beaufort at the NOAA Research Center. The workshop focused on helping North Carolina fishermen and seafood dealers better understand customers and to diversify marketing techniques. Nash presented two programs - Seafood Consumption: National and Local Preferences and Developing a Brand Identity for Your Seafood Business. Visit http://www.ncseagrant.org/home/resource-library/other-resources/conferences-a-events to download his presentation slides.
Kristin Bjornsdottir successfully defended her doctoral research entitled "Detection and Control of Histamine-producing Bacteria in Fish."

Beginning June 1, Dr. Bjornsdottir began work as an FDA Research Fellow in the FDA Dauphin Island Seafood Laboratory. Her oral presentation on "Detection of Gram-negative Histamine-producing bacteria: a comparative study" during the 2008 International Association for Food Protection is to be published in the September, 2009 issue of *J. Food Protection*.

Green participated in the Duplin County Cooperative Extension "American Food Finds" Specialty Foods Program to help entrepreneurs start a specialty food business.

The Seafood Lab launched an electronic newsletter, *Seafood Currents* in May. To subscribe send an email to Jill Miller at jill_miller@ncsu.edu.

David Green gave an oral presentation at the IFT 2009 Conference in Anaheim, CA and assumes the role as Chair of the Aquatic Food Product Division effective September 1.

The Seafood Laboratory co-sponsored another Basic Seafood HACCP Workshop, this time in Columbia, SC in collaboration with Clemson University. Dr. Green was among the trainers at the workshop, which included 23 participants.

The Seafood Laboratory Kitchen was host to visitors from the Discovery Channel-Canada. A producer of the "Daily Planet," a daily, science news hour on the Canadian network, was in Carteret County to learn about the invasive lionfish now affecting the North Carolina coast. The show’s producer initially worked with staff from NOAA to travel offshore and film a "roundup" of lionfish. The next day they visited the laboratory kitchen where Joyce Taylor had developed new recipes for the fish. Volunteers from the Carteret County Cooperative Extension Nutrition Leaders group were on hand to help prepare and serve the exotic fish. The five to six minute segment will be aired sometime in the fall. A video of the show will be posted on the Internet once it has aired. *Pictured is Joyce Taylor (l) with Associate Producer, Agatha Rachpaul.*

Green was invited to participate on the Advisory Group for North Carolina Value-added Cost-Share Program at the NC Research Campus at Kannapolis under the Program for Value-Added and Alternative Agriculture.

David Green organized the 2009 HTST Equipment, Controls and Tests Workshop for Dairy Processors on July 29-31 at Schaub Hall.

David Green and Barry Nash will participate in the 2009 Food Safety Forum program hosted by the NC Department of Agriculture and present information on seafood safety.

David Green will serve as co-chair for the 3rd Joint Trans-Atlantic Fisheries Technology Conference (TAFT) taking place 15-18 September 2009, in Copenhagen, Denmark. Green will present a poster on dissertation work by Dr. Bjornsdottir on a colony lift hybridization method for detection and quantification of histamine producing bacteria.
Dr. Todd Klaenhammer Receives the O. Max Garner Award

In May, Todd Klaenhammer was named the recipient of the O. Max Gardner Award, given annually to the UNC system professor who has made the “greatest contribution to the welfare of the human race.”

A member of the National Academy of Sciences, the quality of Klaenhammer’s work in the lab is above comparison – rivaled only by the passion he displays in educating students in NC State’s College of Agriculture & Life Sciences.

"Todd Klaenhammer is a collaborator and an innovator in his field – not confining his research to his department at NC State, but sharing it broadly," NC State chancellor James L. Oblinger said. "At the same time, he is a masterful teacher and mentor to his undergraduate and graduate students, exuding enthusiasm for his subject.

"Todd is someone who reflects very well on NC State, and we are very proud of him.” Klaenhammer’s students echo Oblinger’s sentiments.

Sarah Ash receives the Board of Governor’s Award for Excellence in Teaching

In March, Dr. Ash was selected as the College of Agricultural and Life Sciences recipient of the 2009 Board of Governors’ Award for Excellence in Teaching. Recognizing her sustained professional development and commitment to continual improvement of the teaching and learning process, the board noted that she has been successful in providing outstanding educational experiences over a long period of time as evidenced by high student evaluations and positive peer commentary. Dr. Ash received a certificate and check commemorating her honor at a reception in March.

"He is truly unique,” said Erika Pfeiler, a fifth-year Ph.D. functional genomics student who studied at the University of Tennessee before coming to NC State specifically to work with Klaenhammer. "Dr. Klaenhammer’s always open to taking on students in his lab who may not know everything about genomics or biotechnology, for example, but who are willing to learn and work hard for him.

"Where a lot of professors might say that they can’t hire you because you lack the experience they want,” she continued, “Todd is really good about seeing the potential in students and helping them work toward building their skill set and applying it toward what we do in the lab.”

Klaenhammer is the ninth NC State faculty member to win the O. Max Gardner Award in the past 14 years. A Minnesota native, Klaenhammer came to NC State as an assistant professor in 1978 and was promoted to associate professor in 1978 and full professor in 1988. He was named William Neal Reynolds Professor in 1992, Alumni Distinguished Professor in 1993 and Distinguished University Professor in 2002.

Dr. Brian Farkas selected as Alumni Distinguished Undergraduate Professor

Dr. Farkas was selected by the Alumni Association as an Alumni Distinguished Undergraduate Professor for the years 2009 – 2011. This award recognizes his extended service as an Outstanding Teacher at NC State. Only two faculty who are already members of the Academy of Outstanding Teachers may be nominated by each college. Only individuals who have provided long term, distinguished service in undergraduate teaching at NC State are considered. Dr. Farkas’ nomination was recognized at Spring commencement while he received his award and certificate at the Honors Baccalaureate and Celebration of Academic Excellence in the spring.
Amanda Stephens receives the George Washington Carver Research Award

The American Peanut Research and Education Society meeting was held in Raleigh July 14 – 17, 2009. Two Food Science students received awards. Amanda Stephens was presented the George Washington Carver research award by the National Peanut Board. The Award is based on research innovation and community service. The Award included a monetary award for Amanda and $1000.00 for the University which we designated to come to the Department. Amanda presented her research in a regular session but three of our students (Madison (East) Whitley, Miniayah Debruce and Chellani Hathorn) were in the graduate student paper oral competition and Chellani Hathorn tied for 2nd place in the competition.

Institute of Food Technologists News

College Bowl

The 2009 College Bowl Team was named National Champions in a dramatic competition in Los Angeles. Team members are:

Pictured (left to right) Thomas Fuller, Prabat Kumar (captain), Craig Koskinemi and Renee Felice. Not pictured are Marjorie Griffiths, Dr. Allen Foegeding (coach) and Esra Cakir (student coach)

Product Development

The department had two teams make the finals in Product Development Competition. Acting as coaches for both teams were Dr. Tyre Lanier and Dr. Brian Farkas.

IFTSA Product Development Competition

The IFTSA Product Development First Place Award went to the SHIVERRS Team: Edith Neta, Mallory Kelly, Amanda Stephens, Erica Story, Iryna Sybirteva and Eric Hinson (Hicron Koc and Gloria Botwe are not pictured).

SHIVERRS is a yogurt-based frozen mix that quickly transforms into an indulgent strawberry-banana smoothie when mixed with milk. The competition that included oral presentations, poster displays, and a private tasting event.

Second place went to Iowa State University for the product concept, FruitSoylicious, a fruit-soy beverage targeted to college students, and the Washington State University-University of Idaho team placed third with Erupt-a-Cake, a fun cake mix kit.
Disney-IFTSA Product Development Competition

Held during the IFT Annual Meeting in Anaheim, CA, the competition goal was to propose a nutritious, unique, and innovative concept applicable to a food or beverage item that integrated a fruit or vegetable in a product targeted to children under the age of 12.

Products were geared toward a retail or foodservice outlet. The first round preliminary proposals were judged in March. Six finalist teams were then selected from the preliminary proposals. The final proposals (due May 1, 2009) will be judged following the guidelines listed in the competition rules. Four winners were then selected from among the six finalist teams during proceedings at the Disneyland theme park during the week of the IFT Annual Food Expo.

The students were awarded honorable mention in the new Disney "Nutritious Food for Kids" Competition. Their product, SQUEEZZIES, is a healthy and delicious combination of all natural fruit and vegetable juice concentrates in a fun and easy to eat squeezable snack with no added sugar. The SQUEEZZIES team members are: Tyre Lanier (advisor), Wenji Liu, Miniayah DeBruce, Chellani Hathorn, Iryna Sybirtseva and Prabhat Ezza Cakir and Stephenie Drake received 2 and 3 place respectively in the Sensory Evaluation Division Competition.

Paper and Poster Competitions:

Mallory Kelly, Megan Whitson, and Iris Liaw received 1, 2, and 3 place respectively in the IFT Dairy Foods Poster competition.

IFTSA Chapter of the Year: Third Place!

Congratulations!
Another strong showing by our Food Science club at IFT!
Great Work!!!
Food Technology Industrial Achievement Award: North Carolina State University, USDA–ARS South Atlantic Area Food Science Research Unit, Industrial Microwave Systems, L.L.C.

This collaboration of university, government, and industry researchers resulted in an innovative processing technique to address the shortcomings of conventional methods of food preservation for low-acid, shelf-stable foods.

Through the use of continuous-flow microwave sterilization, processors are able to provide high throughput of aseptically processed shelf-stable low-acid foods. These foods have minimal loss in quality and nutritional value as compared to that by conventional thermal processing methods. The first commercial process to adopt this innovative technology involved aseptic processing and packaging of sweet potato puree and the process filing received a letter of no-objection from the FDA.

Development work has also been completed at the university to enable the preservation of berry purees, low-acid vegetable purees, and multiphase products such as soups and sauces.

Outstanding Alumni Award

Joanna Foegeding Named 2009 Outstanding Alumni

The methodology she developed for measuring vitelline membrane strength of eggs is now a standard method included in reference materials.

Currently, JoAnna administers the department’s entrepreneurial assistance program which provides consulting, product testing and nutritional labeling for new food companies. Her honors are numerous: Award of Excellence from NCSU-CALS, C.E. Howes Award of Excellence from National Egg Quality School, Texture Technologies Support Personnel Award and the Outstanding Faculty/Staff award from the CALS Alumni Society. However, some of her most valuable work has been with our students. Her advice is greatly valued by students. They honored her as the first staff member to be an advisor to the Food Science Club. Additionally, her contribution as the Departmental Distance Education Coordinator has made this an important aspect of our department’s undergraduate and post-graduate education. We are honored to have Mrs. Foegeding as our 2009 Outstanding Alumni.
Dr. Mary Carunchia Whetstine has been named the department’s 2009 Outstanding Young Alumni. Mary’s graduate work in Dr. MaryAnne Drake’s lab covered a wide array of sensory properties using instrumental and descriptive analysis of dairy products, in particular, cheese. During her graduate tenure, she won second place in the ADSA Graduate Paper Competition and published 13 journal articles and book chapters. Her graduate work was funded partially by the M.E. Franks Dairy Recognition and Education Foundation Fellowship. Dr. Whetstine has done well in her career at Frito-Lay in Plano, Texas. She has advanced quickly from her initial position as a sensory scientist to Tostitos brand innovation product developer.

Dr. Whetstine was active in the NCSU Food Science Club during her time at NCSU. This experience has proved influential to Mary as she continues to be supportive of the department’s current students. This year the product development team has benefited from her review of their product proposal and her help in addressing marketing concerns. Dr. Whetstine initiated the Frito Lay Graduate Award in Food Science, which is awarded based on academic excellence and continued potential for outstanding work in new product development.

Dr. Whetstine values her education and professional relationships at NCSU and IFT. In particular, she continues to advocate for the success of young food science professionals. Dr. Whetstine has established herself as a leader and represents NCSU, CALS and the department well.

The integration of production, processing and marketing operations provides for functional operation and continuous improvement while creating a valuable platform for relevant, state-of-the-art education, research and outreach. Students will assume roles in operational decision-making with regard to business/economic analysis and operational methods to attain desired production, product and cost goals. These students will be equipped with valuable hands-on knowledge, and once in their field, will become our future NC agribusiness leaders. Significant interdepartmental collaboration and industry input will be cultivated by the formation of advisory and management boards.

The Dairy Enterprise System is a new, innovative model designed to stabilize and strengthen the university’s dairy commodity position. The creation of an entrepreneurial environment within this system coupled with a reinforced mission of support for education, research and outreach has the potential to create a national model for sustainability in agricultural education.

Questions? Contact Gary Cartwright, Enterprise System Director at 919.513.2488 or gcart@ncsu.edu
NC State University applied for a U.S. Trademark of the Howling Cow brand name and logo in June, 2009.

The name Howling Cow applies the sound of University’s mascot, the wolf, with the dairy industry’s main product source, the cow.

The inaugural Bioprocessing Science Advisory Board meeting took place on August 4, 2009 in Schaub Hall. The Board is comprised of 10 participants from the NC biopharma industry and academic programs. Companies represented include Biogen-Idec, GlaxoSmithKline, Novozymes, Wyeth Pharmaceuticals, Talecris Therapeutics, and Diosynth Biotechnology. A primary focus of the group will be directed towards growing student internship and post-baccalaureate opportunities, as well as steering the curriculum for generating excellent scientists for the NC bio-based companies. The next meeting is scheduled for March 18, 2010.

Scholarships Awarded for 2009

J. Frank & Margaret B. Neely Scholarship
Aaron Russell Anders
Nicholas John Armstrong
Sara Danielle Cohen
Joylyn C Daniel
Zeshma Durrani
Marjorie Ronan Griffiths
Xia Meng
Florence Claire Marie Perrin
Kirk Thomas Smith
Alexandra Dawn Troxler
Samantha Sevynne White

Mose and Helen Kiser Scholarship
Keri Claire Cates

Benjamin W. Kilgore Food Science Scholarship
Karlee Diane Bass
Nicholas J Butterbaugh
Rachel Lucille Geiger
Mollyrose Milewski
Sarah Lucienne Nahum
Kaitlyn Michelle Panetta

Eakes-Turner Food Science Scholarship
Matthew Thomas Adams

John Rushing, Southeastern Food Processor’s Association Scholarship
Adam L Bumgarner

Victor and Maryetta Jones Scholarship
Nicholas J Butterbaugh
Rachel Lucille Geiger
Scholarships Awarded for 2009 (Continued)

Harvey L. and Kathleen R. Barnes Scholarship
Michael Chen
Nick Fragedakis
Sonali Kothiyal
Brandon Kyle Maddox
Aaron Randall Massey
Jennie Ann Slawinski

Stephanie Christine Anderson Memorial Scholarship
Sara Danielle Cohen

Thomas H. and Ola Mae Parker Sears Scholarship
Molly Collins

Olaf and Rosa A. Wakefield Scholarship
Alexandra Dawn Troxler

H. Hawkins Bradley Scholarship
Megan E Gillis
Mary S Smith

Cristie Abigail "Abbi" Fleming Dairy Science Scholarship
Sarah Elisabeth Greene

A Tab Williams, Jr. Endowed Scholarship
Brittany M Griffin
Aaron Randall Massey

H. Brooks James Memorial Scholarship
Brittany M Griffin

William K. and Ann T. Collins/John T. Caldwell Alumni Scholarship
Marjorie Ronan Griffiths

John and Kelli Rushing Food Science Freshman Scholarship
Meredith Lee Johnson

Hase H. and Lena M. Smith Scholarship
Lindsey Michelle Lee
Robert E Price

Dr. Frank and Rachel Kirby Thomas Food Science and Family Consumer Sciences Scholarship
Robert Perry McNeil

T. W. Garner Food Company (Texas Pete) Scholarship
Dylan Lewis Page

Mid-Atlantic Food Boosters, Inc. Scholarship
Sarah A. Smathers

Robert N. Wood - NC Dairy Products Association Memorial Scholarship
Julie Janice Steinberg

James L. and Diana G. Oblinger Scholarship
Kelsy L Lindsay

W. F. and Mozelle Parker Scholarship
Molly Collins

Robert R. Fountain Memorial Scholarship
Joylyn C Daniel

Robert H. and Belle A. Tilley Fund for Academic Excellence Scholarship
Joylyn C Daniel
Congratulations

December 2008 Graduation

The Fall 2008 Food, Bioprocessing and Nutrition Sciences Graduation honors were conducted at the NC State University Club on Wednesday December 17th, 2008 at 1:00 pm with a reception immediately following. Dr. Donn Ward, department head, made the welcome remarks and introductions while Dr. Leon Boyd served as the College of Agricultural & Life Sciences Representative for the program.

Bachelor of Science Degrees Awarded

**Food Science**
Advisor: Dr. Lynn G. Turner
George Thomas Fuller
Hye Min Oh
Maryam Rouzmehr

**Nutrition Science**
Advisors: Drs. Jonathan C. Allen & Sarah L. Ash
Robert Lee
Erica Gwen Mathis
Kaci Ann Pleasants
Samrane Samaluk
Tennille Afton Wilks

**Biological Sciences-Nutrition Concentration**
Advisors: Drs. Jonathan C. Allen & Sarah L. Ash
Erica Leigh Eubanks
Christopher Gambino
Livleen Kaur Kahlon
Catherine Elizabeth Klonne
Audrey Kay McCall
Jenna Lynn Miller
Katie Lynn Roberts
Lauren Elizabeth Strasser

Master of Science Degrees Awarded

**Food Science**
James Bingham - Chair: Dr. Lee-Ann Jaykus
Holly D. Deal - Chair: Dr. Dana Hanson
Zheng Yue Huang - Chair: Dr. Jonathan Allen
Pattarin Leksrisompong - Chair: Dr. MaryAnne Drake
Phanin Leksrisompong - Chair: Drs. Dana Hanson & Tyre Lanier
Savitri Mullapudi - Chair: Dr. Sophia Kathariou
Maegan J. Olsen - Chair: Dr. Ilenys Diaz-Perez
Caitlin E. Trahan - Chair: Dr. Todd Klaenhammer
Amanda M. Stephens - Chair: Drs. Jonathan Allen & Timothy Sanders

**Nutrition Science**
Elizabeth M. Dixon - Chair: Dr. Jonathan Allen
April Danielle Fogleman - Chair: Dr. Jonathan Allen
Xun Lu - Chair: Dr. Jonathan Allen
Katherine W. Patterson - Chair: Dr. Jonathan Allen
Guanxi Wu - Chair: Dr. Jonathan Allen

Doctor of Philosophy Degrees Awarded

**Food Science**
Christina N. Dock - Chair: Dr. Lee-Ann Jaykus
Stephenie Lynn Drake - Chair: Dr. Lee-Ann Jaykus
Jae-Won Kim - Chair: Dr. Sophia Kathariou
Michelle A. Lloyd - Chair: Dr. MaryAnne Drake
Maria Esther Ruilova - Chair: Dr. Tyre Lanier
Xin Yang - Chair: Dr. Allen Foegeding
May 2009 Graduation

The Spring 2009 Food, Bioprocessing and Nutrition Sciences Graduation honors were held at St. Mary's School in Pittman Auditorium on Saturday May 9th, 2009 at 1:30 pm with a reception immediately following the presentation. Welcomes to the graduates and their families and introductions were handled by Dr. Donn Ward, department head, while Dr. Joe Zublena, Director of County Operations NCCES, extended a welcome from the college.

Bachelor of Science Degrees Awarded

Food Science
Advisor: Dr. Brian E. Farkas
Kevin B. Austin
Renee J. Felice
Eric T. Hinson
Heather N. Mendenhall
Christopher Moore Jr.
Casey L. Reynolds
Heather N. Mendenhall

Nutrition Science
Advisors: Drs. Jonathan C. Allen & Sarah L. Ash
Ashton L. Ayers
Christen L. Brown
Karen E. Constanza
Lauren E. Daughtery
Steven M. Denning
Amy E. Edens
Renee A. Gill
Shannon N. Grainger
Sharon R. Hartfield
Matthew Horton
Xia Meng
Lalleh Neshat
Kathryn H. Pegg
Whitney S. Reynolds
Dana R. Saleh
Danielle L. Siekierski
Rhett M. Smith
Whitney L. Suggs
Ivy K. Talley
Wesley J. Tucker
Christopher S. Wilson

Bachelor of Science Degrees Awarded-continued

Biological Sciences-Nutrition Concentration
Advisors: Drs. Jonathan C. Allen & Sarah L. Ash
Patrick B. Devane
Emily R. Greene
Treanna C. Haskin
Kathryn E. Houska
Kristin P. Marley
Scott J. Matthews
Ashton D. Mudd
Rhonda K. Reid

Master of Science Degrees Awarded

Food Science
Joshua P. Evans - Chairs: Drs. MaryAnne Drake & E. Allen Foegeding
Pattarin Leksrisompong - Chair: Dr. MaryAnne Drake
Alison A. Liu - Chair: Dr. Leon Boyd
Helen S. Melito - Chair: Dr. Brian E. Farkas
Neal R. Rogers - Chair: Dr. E. Allen Foegeding
Lauren Seifert - Chair: Dr. Timothy Sanders

Nutrition Science
Caroline M. Summers - Chair: Dr. G. Keith Harris

Doctor of Philosophy Degrees Awarded

Food Science
Kristin Bjomsdottir - Chairs: Drs. David Green & Lee-Ann Jaykus
Christina M. Moore - Chairs: Drs. Peter Cowen & Lee-Ann Jaykus
Maria Ruilova - Chair: Dr. Tyre Lanier
Yifat Yaniv - Chair: Dr. Christopher Daubert
Fletch and Sonia Arritt welcomed Daniela Isabel on March 31st, 2009. Daniela was born weighing 6 lbs. and 13 oz., measuring 21 inches long.

Sandy and Ricky Parker welcomed twins Eliana Jean and Jack Floyd on February 28th, 2009. Eliana was born at 2:37 am weighing 5 lbs. and 6 oz. and measuring 18.25 inches long while Jack was born at 2:43 am weighing 4 lbs. and 9 oz. and measured at 18 inches long.

Beth McGlamery married Glenn King of Willow Springs on June 27, 2009. The wedding was held at Friendship Pentecostal Free Will Baptist Church in Benson, NC. The couple journeyed to Niagara Falls for their honeymoon and will reside in Fuquay Varina.

Dana and Carmina Hansen added Madeleine June to their family on January 4th, 2009. Madeleine weighed 7 lbs. and 6 oz.

Kristen Price - 2009 Pittsburgh Marathon
It was a home course victory in the women’s field, as 2000 Penn-Trafford graduate Kristin Price, 27, a USDA Research Technician in the Schaub Peanut Lab, easily finished first in 2:36.33. Ms. Price was a former standout distance runner at North Carolina State University. Approximately 10,500 runners participated in the marathon. Congratulations Kristin!

New Employees

Juliebeth Briseno – Administrative Support Specialist (October 2008)
Juliebeth comes to Schaub from the Bioinformatics Research Center on Centennial Campus. There she worked as support for the Genomic Sciences Graduate Program.

Luciana Cunha – Visiting Scholar (April 2009)
Ms. Cunha is from Brazil and is a doctoral student in The Dairy Culture Lab, Federal University of Vicosa. While at NC State, she is working with Dr. Todd Klaenhammer.

Akinobu Kajikawa – Research Associate Post doc (May 2009)
Dr. Kajikawa is visiting from Japan with his wife and infant son and working with Dr. Todd Klaenhammer. He is employed in Japan as a Research Resident in the Division of Biomedical Food Research, National Institute of Health Sciences.

April Hix Morrison – Undergraduate Academic Advisor (December 2008)
Returning to the department in December 2008, April graduated NC State with her BS in Food Science in December 1997. After finishing her MS degree in Food Science at Virginia Tech, April worked as a Packaging Applications Specialist with Cryovac/Sealed Air in Duncan, SC and then as a Senior Research Specialist at Pfizer Poultry Health in Durham, NC.
New Employees

Dr. James. L. Oblinger – Professor (June 2009)
Dr. Oblinger returns to our department after several years at the University administrative level bringing with him a strong history of teaching and academic advising. He is currently on six-month sabbatical and will return to help administer the departmental Food Safety Distance Education program.

Joakim Mark Andersen – Visiting Scholar (May 2009)
Mr. Anderson is a doctoral student from Denmark and currently working in the Klaenhammer lab. He has a MS in Engineering from the Technical University of Denmark where he is currently pursuing his Ph.D.

Retirements

Ms. Susan “Susie” Kall 1990 – 2008
As Student Services Assistant for 18 years, Susie was often the first contact for hundreds of students and prospective students in the Food Science Undergraduate and Graduate programs. She organized and managed administrative tasks crucial to the successful operation of all departmental activities. More than a knowledgeable advisor and avid supporter, Susie was known for her compassion and commitment to our students.

Dr. Lynn G. Turner 1974 – 2008
One of our most highly acclaimed teachers and dedicated advisors, Dr. Turner devoted his 35 year career to the students of NC State University. Lynn advised, mentored and taught hundreds of students in Food Science and the Agricultural Institute and was widely recognized for his use of inquiry-guided learning. Through his commitment to the student experience, Dr. Turner served as a model educator for the Food Science profession.

Dr. John E. Rushing 1982 – 2008
Dr. Rushing is a highly regarded Food Technologist and Extension leader. Known for his willingness to mentor others, his work has improved understanding and cooperation among processors and regulatory agencies resulting in the improved effectiveness of processing and safety programs. He has earned numerous awards and recognitions including an endowed scholarship in his name from the Southeastern Food Processors Association.

Dr. George L. Catignani 1978 – 2008
Dedicated champion of quality research and graduate education, Dr. Catignani made major contributions to understanding the nutritional biochemistry of tocopherols, flavonoids and carotenoids. Throughout his career, he strongly advocated the need for excellence in new faculty, staff and students and served to intellectually stimulate each of to excel across the many dimensions of Food Science and Nutrition.

Condolences

Thomas Alan “Tad” Dean, the husband of Dr. Lisa Dean, Passed away unexpectedly on Tuesday May 12, 2009. He was 46 years old. Tad earned his Bachelors degree in chemistry at NC State and a Ph.D. in analytical chemistry at Wayne State University. He was the Director of Research and Development at Microbac Labs, Southern Testing Division in Wilson until his death.